

# **VANILLA CUSTARD**

# CATEGORY

Creams & Custard

# **INSTANT KRAMLESS**

#### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
Cold Water	1.200	25.00
INSTANT KRAMESS	0.400	75.00

Total Weight: 1.600

## **METHOD**

Place ingredients in machine bowl and commence whisking on second speed. Scrape down after a few seconds and continue whisking on top speed for 1 minute. To obtain a smooth and attractive consistency allow the custard to stand for 5 minutes then whisk a further minute on top speed.

# **LACTOSE FREE**

#### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
BAKELS INSTANT CONTINENTAL CUSTARD MIX	0.500	28.60
Cold Water	1.250	71.40
	Total Weight: 1.750	

## **METHOD**

Place ingredients in maching bowl and whisk on low speed. Scrape down after a few seconds. Continue whisking on top speed for 5 minutes.